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DATE: Thursday, June 14, 2007 [Purge Queries](#) [Printable Copy](#) [Create Case](#)

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				<u>Name</u> result set
side by side				
<u>L4</u>	L2 and (entertain\$6 or movie\$ or beverage) same (after or follow\$3) same (din\$3 or eat\$3)		6	<u>L4</u>
<u>L3</u>	L2 and (entertain\$6 or movie\$ or beverage) same (after or follow\$3) same (din\$3 or eat\$3) same (self or automatic\$4) same check\$5		0	<u>L3</u>
<u>L2</u>	L1 and (customer or consumer) same manag\$6 same (restaurant or bar)		83	<u>L2</u>
<u>L1</u>	(705/15).ccls.		303	<u>L1</u>

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Search Results - Record(s) 1 through 6 of 6 returned.

1. Document ID: US 20060255128 A1

L4: Entry 1 of 6

File: PGPB

Nov 16, 2006

PGPUB-DOCUMENT-NUMBER: 20060255128

PGPUB-FILING-TYPE:

DOCUMENT-IDENTIFIER: US 20060255128 A1

TITLE: PORTABLE HANDHELD DEVICE FOR WIRELESS ORDER ENTRY AND REAL TIME PAYMENT AUTHORIZATION AND RELATED METHODS

Full	Title	Citation	Front	Review	Classification	Date	Reference	Sequences	Attachments	Claims	KMPC	Drawn D
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2. Document ID: US 20050086117 A1

L4: Entry 2 of 6

File: PGPB

Apr 21, 2005

PGPUB-DOCUMENT-NUMBER: 20050086117.

PGPUB-FILING-TYPE: new

DOCUMENT-IDENTIFIER: US 20050086117 A1

TITLE: Commodity order system

Full	Title	Citation	Front	Review	Classification	Date	Reference	Sequences	Attachments	Claims	KMPC	Drawn D
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3. Document ID: US 20050043996 A1

L4: Entry 3 of 6

File: PGPB

Feb 24, 2005

PGPUB-DOCUMENT-NUMBER: 20050043996

PGPUB-FILING-TYPE: new

DOCUMENT-IDENTIFIER: US 20050043996 A1

TITLE: System and method for managing restaurant customer data elements

Full	Title	Citation	Front	Review	Classification	Date	Reference	Sequences	Attachments	Claims	KMPC	Drawn D
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4. Document ID: US 20040260607 A1

L4: Entry 4 of 6

File: PGPB

Dec 23, 2004

PGPUB-DOCUMENT-NUMBER: 20040260607

PGPUB-FILING-TYPE: new

DOCUMENT-IDENTIFIER: US 20040260607 A1

TITLE: Stored product personal identification system

[Full](#) | [Title](#) | [Citation](#) | [Front](#) | [Review](#) | [Classification](#) | [Date](#) | [Reference](#) | [Sequences](#) | [Attachments](#) | [Claims](#) | [KMC](#) | [Drawn D](#) 5. Document ID: US 6844893 B1

L4: Entry 5 of 6

File: USPT

Jan 18, 2005

US-PAT-NO: 6844893

DOCUMENT-IDENTIFIER: US 6844893 B1

TITLE: Restaurant video conferencing system and method

[Full](#) | [Title](#) | [Citation](#) | [Front](#) | [Review](#) | [Classification](#) | [Date](#) | [Reference](#) | [Sequences](#) | [Attachments](#) | [Claims](#) | [KMC](#) | [Drawn D](#) 6. Document ID: US 5845263 A

L4: Entry 6 of 6

File: USPT

Dec 1, 1998

US-PAT-NO: 5845263

DOCUMENT-IDENTIFIER: US 5845263 A

TITLE: Interactive visual ordering system

[Full](#) | [Title](#) | [Citation](#) | [Front](#) | [Review](#) | [Classification](#) | [Date](#) | [Reference](#) | [Sequences](#) | [Attachments](#) | [Claims](#) | [KMC](#) | [Drawn D](#)[Clear](#) | [Generate Collection](#) | [Print](#) | [Fwd Refs](#) | [Bkwd Refs](#) | [Generate OACS](#)

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US 20050043996A1

(19) **United States**

(12) **Patent Application Publication** (10) **Pub. No.: US 2005/0043996 A1**
Silver (43) **Pub. Date:** **Feb. 24, 2005**

(54) **SYSTEM AND METHOD FOR MANAGING
RESTAURANT CUSTOMER DATA
ELEMENTS**

(22) **Filed:** **Aug. 18, 2003**

Publication Classification

(76) **Inventor:** Andrew Silver, Dallas, TX (US)

(51) **Int. Cl.⁷** **G06F 17/60**

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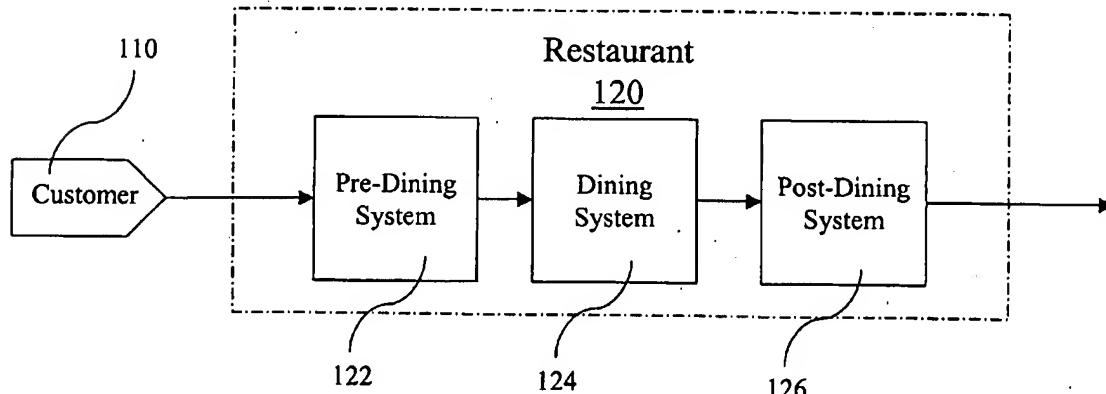
(52) **U.S. Cl.** **705/15**

(21) **Appl. No.:** **10/642,841**

(57) **ABSTRACT**

This invention is a system and method for managing restaurant customer data elements.

100



Refine Search

Search Results -

Terms	Documents
L2 and (self or automatic\$4) same check\$5	23

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<u>L5</u>	L2 and (self or automatic\$4) same check\$5		23	<u>L5</u>
<u>L4</u>	L2 and (entertain\$6 or movie\$ or beverage) same (after or follow\$3) same (din\$3 or eat\$3)		6	<u>L4</u>
<u>L3</u>	L2 and (entertain\$6 or movie\$ or beverage) same (after or follow\$3) same (din\$3 or eat\$3) same (self or automatic\$4) same check\$5		0	<u>L3</u>
<u>L2</u>	L1 and (customer or consumer) same manag\$6 same (restaurant or bar)		83	<u>L2</u>
<u>L1</u>	(705/15).ccls.		303	<u>L1</u>

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L4: Entry 5 of 6

File: USPT

Jan 18, 2005

DOCUMENT-IDENTIFIER: US 6844893 B1

TITLE: Restaurant video conferencing system and method

Abstract Text (1):

The invention is a system and a method which combines restaurant services with video-conferencing and multi-media access for diverse customer appeal. The system and method employ a number of booths in a number of restaurants whereby each booth can video-conference with each other booth, particularly in different time zones, while also providing multi-media access such as satellite TV, cable, broadcast TV, computer programs and gaming, internet access. Each booth is linked to a local area network and is equipped with a display screen and video and audio controls. The local area network of each restaurant is linked to the local area network of each other restaurant forming a corporate intranet that allows media uses and various management capabilities such as scheduling, accounting, security, training and the like.

Brief Summary Text (23):

The invention also entails a system or method having a first set of stations at a first restaurant site and a second set of stations at a second restaurant site remote from the first site, wherein each station has video conferencing capability between first and second site stations combined with one or more of the following; 1) web browsing at each station or shared web browsing between first and second site stations; 2) access to pay-per-view movies at each station and/or capability to share access between first and second site stations; 3) computer/video gaining capability at each station and/or capability to engage in gaming between stations; 4) each station can be partially or fully enclosed to separate it from adjacent stations at the same site, either by solid or see-through material; 5) video taping capability for each station and/or multiple stations; 6) sites are in different time zones to fully utilize restaurant capabilities during non-meal periods for a given site, i.e., increase earnings; 7) interactive communication between stations and restaurant personnel for restaurant services, e.g., reservations, ordering, etc., monitoring dinner or other event progress, ongoing taping reminder, assistance, etc.; 8) telephone link at each station; 9) document sharing between stations; and 10) picture-in-picture capability for each display.

Detailed Description Text (60):

Management equipment includes a CD-ROM server, a satellite dish, satellite coordination hardware, central servers, wireless mobile control computers, and wizard booth consoles. In a preferred mode, real time information, much like airline reservation systems use, is employed as part of the reservation process and linking customers for actual dining. For example, reservations would be taken and a scheduling system would be employed to check availability for each restaurant. If availability exists, reservations are made. When customers arrive in each location, a host(ess) or reservation specialist would link a party in one restaurant with a party in another restaurant. Preferably, such linking would be done with a drop and drag computer screen system whereby, the specialist could merely drop down a menu and drag an icon or the like representing one party, say in New York, to another icon or the like representing another party in Paris to make the video connection. Other systems as are known in the art can also be utilized.

Current US Cross Reference Classification (2) :
705/15

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L5: Entry 17 of 23

File: PGPB

Mar 18, 2004

DOCUMENT-IDENTIFIER: US 20040054592 A1

TITLE: Customer-based wireless ordering and payment system for food service establishments using terminals and mobile devices

Current US Classification, US Primary Class/Subclass:705/15Detail Description Paragraph:

[0128] The staff person then prints out a slip containing the visit code and a bar code, and gives it to the party leader [60]. The slip can also be automatically printed out and dispensed by the system after the visit code has been generated in step 50. The staff person will then check to see if a table is available [70]. If a table is available [70:yes], then the staff person will activate the party's visit code for a particular table (or tables) [210] and then tell the party their table number or show the party to their table [215]. The party then proceeds to their table [220]. If a table is not available [70:no], then the party can see if a "guest terminal" is available in the waiting area [80]. A "guest terminal" is the same type of ordering terminal that is available at a customer's table. However, it is used primarily for browsing and pre-ordering available menu items. Since the customer and his/her party has not been seated yet, nor their visit code activated, pre-ordered items will not be sent to the kitchen for processing, but rather stored temporarily and allowed to be retrieved later upon being seated.

Detail Description Paragraph:

[0219] FIG. 7.3.1 is a diagram depicting the system login and registration process logic for mobile devices. If it is not the customer's first time using the system [10:no], he/she simply accesses the order system's application or web page on his/her mobile device [200]. A check is then performed to see if the customer has enabled his/her mobile device for auto-login upon startup [210]. Auto-login simply refers to the system automatically sending the customer's login information (i.e. id and password) to server, rather than requiring the customer to manually enter and send it him/herself. This depends in part on the customer's security preferences and if the feature is available on the mobile device. If the customer has not enabled auto-login [210:no], then the logic continues in the below section, entitled "Login Logic". On the other hand, if he/she has enabled auto-login [210:yes], then the logic continues in the below section, entitled "Verify Login".

Detail Description Paragraph:

[0231] After the system verifies that the customer's login information is correct [302], a check is performed to see if the system automatically transferred the establishment's id to the customer's mobile device [305]. This may occur if the establishment is employing the automated seating system and the system automatically transfers the establishment's id to the mobile device, perhaps via a short-range, electronic communications medium (i.e. infrared or Bluetooth).

Detail Description Paragraph:

[0240] Referring to FIG. 8.1.1.1, a diagram depicting the payment settlement logic for restaurants accepting cash and cashless payment mediums is shown. This process begins with the assumption that the customer has logged out of the order system. If the customer previously specified that he/she would pay using a cashless payment

medium [10:cashless], then his/her medium is charged for the amount that he/she owes [20]. Afterwards, the ensuing logic is the same as if the customer had previously specified that he/she would pay by cash [10:cash]. The customer proceeds to the checkout counter or cashier area [30]. If the establishment has a payment/receipt machine [35:yes], which automatically accepts payments from and issues receipts to customers, then the logic continues in the below section, entitled "Automated Payment Acceptance". Otherwise, if the establishment is not using a payment/receipt machine [35:no], the logic proceeds as explained in the below section, entitled "Manual Payment Acceptance".

Detail Description Paragraph:

[0265] FIG. 8.1.3.1 is a diagram depicting the automated seating logic for restaurants. This process begins with the pre-table available check, as described in FIG. 8.1.3.2 (Step 10:pre-table avail. check) [10]. Based on information that is input, the system will determine if a table is available [20]. A check will then be performed by the system to determine if there are any tables available and that the automated seating system is not on hold [30]. The automated seating system may be placed on hold by the wait staff if they need, for some reason or another, to resolve a seating situation manually, and temporarily do not want the system to automatically seat customers.

Detail Description Paragraph:

[0379] In accordance with the detailed descriptions of the present invention in the above sections, the main advantages are that the system: makes use of hardware devices, namely internet-capable, mobile devices and specially designed thin terminals, that are optimal for use at food service establishments and that customers can use to place orders wirelessly without staff intervention; provides a complete order processing solution, addressing order placement, fulfillment, and payment settlement; is cost effective, in that the system is built upon primarily open-source software such as Linux; is reliable, in that the server implements fault-tolerance and redundancy, and that establishments' critical data is backed up frequently off-site and its systems constantly monitored for errors; is secure, in that a visit code is used to ensure that customers placing orders are actually present at the establishment and that sensitive communications and data are always encrypted; makes establishments' operations more efficient by splitting orders to be directed to either the staff or the chef(s) and by grouping similar order items in the wait queue to be processed together; significantly reduce customer wait times since the customer no longer needs to wait for a staff person to 1) present him/her with a menu (restaurant setting), 2) take his/her order, and 3) process payment, in addition to the speed gained from other recognized efficiencies; further reduce wait times and increase table turnover by offering customers the ability to browse/pre-order while waiting; improve customer service and the customer's overall experience at food service establishments since customers spend less time waiting and some staffs responsibilities can be re-assigned to ensure that customers are satisfied and have no questions nor concerns; alleviate establishments' concerns over labor shortage and cost since the system will be able to handle some of the roles previously performed by overworked and understaffed employees; consolidate customers' management of reward points in a single place; and allow more sales opportunities for establishments to dynamically promote and/or reduce inventories of certain items.

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L4: Entry 6 of 6

File: USPT

Dec 1, 1998

DOCUMENT-IDENTIFIER: US 5845263 A
TITLE: Interactive visual ordering system

Brief Summary Text (20):

U.S. Pat. No. 4,530,067 to Dorr describes a system for restaurant management and control. Remote transceivers allow a waiter to enter a table number, a seat number, and a code number for each customer. Each item in the restaurant has a code number which is input by use of numeric keypads. This system does not use a visual representation of the food items. This system does not use multiple forms of media and is not interactive with the customer.

Brief Summary Text (25):

Potential customers interested in finding a good restaurant to eat after an evening at the movies and strolling along could look at a restaurant's color interactive menu. The "satay sticks" at a Thai food restaurant, for example, could be seen on a display before entering the restaurant. Customers who never considered going into an ethnic restaurant could be enticed after seeing what the food looks like.

Current US Cross Reference Classification (1):

705/15

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